



LAYER CAKE Wines

Monday, April 27th, 2009

AgroDolce

Cannellini beans, crispy bacon, creamy mascarpone, sun dried tomatoes, spinach and roasted garlic, caramelized red onions, whole wheat pita chips

2007 LAYER CAKE MALBEC Mendoza, Argentina

The wine has a dense, purple core with a brilliant red rim. Black fruit is abundant in the nose followed closely by anise, chocolate and very pleasant touches of spice. Soft, lush and fragrant, with an intense mouthful of fruit-driven wine, finishing with very soft tannins. Delicious!

Isabel Maria

Grape tomatoes, dikon radish, mini peppers, prosciutto and kiwi, tossed with baby organic greens and honey-Dijon dressing, black sesame encrusted goat cheese

2006 LAYER CAKE PRIMITIVO Puglia, Italy

The wine is opaque and purple-colored with a nose of jammy black cherry and blackberry fruit, truffles, tar, and spice. Warm and rich in the mouth; the ripe fruit is well supported by the depth of the structure.

MELI MAHI VERDE

Broiled pistachio encrusted MAHI MAHI, cilantro pesto, saffron infused wild rice pilaf, pea pods, Napa cabbage, chives fresh herbs, roasted garlic molasses B B Q sauce

2008 LAYER CAKE SHIRAZ Barossa Australia

Dark, dense and inky textbook Shiraz unctuousity, and bountiful dark fruit without being overtly lush. Intense mocha undertones accentuate a weighty mid-palate and gorgeous mouthfeel, yet the wine is shockingly light on its feet and finishes clean and pure.

Asimovya

2007 LAYER CAKE CABERNET SAUVIGNON Napa California

A blend of cabernet fruit from a number of eastern Napa hillside vineyards, this is classically structured cab with a modern edge. Its perfume is redolent of blackberries, violets, pencil lead and tobacco. The blackberry fruit continues on the palate, mingling with sweet cherry, chocolate and coffee flavors. It's like dessert in a glass (though not quite as sweet).

Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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